NEWS

IAWCR offers special award to women in foodservice

SAN FRANCISCO — The International Association of Women Chefs and Restaurateurs is offering a special scholarship award to women in the restaurant industry.

Four members of the IAWCR will spend five days in November studying with Madeleine Kamman in her home in the Napa Valley in California. Kamman, a well-known chef, cookbook author and cooking instructor, will tailor the course to meet the needs of the IAWCR members chosen to receive the award.

Potential areas to be covered include opening a restaurant, restaurant management, cooking techniques, food chemistry, food purchasing and food and labor cost controls.

The award includes travel to Kamman's home, lodging and all other applicable costs for the program.

Applicants for the award must be members of the IAWCR, be at least 18 years old and have a minimum of two years' experience in the culinary field.

To apply for the scholarship, applicants should submit a résumé; a one-page written essay explaining their foodservice career in the front- or back-of-the-house, and including information about their motivations, goals and inspirations; three letters of recommendation from current and former employers or teachers; and any other relevant information, limited to 1,500 words.

Four members of the IAWCR will spend five days in November studying with Madeleine Kamman in her home in the Napa Valley in California.

The deadline is July 1, 1996.

The IAWCR is located at 110 Sutter St., Suite 305, San Francisco, Calif., 94104. For more information call (415) 372-7336.

The IAWCR, which was founded in 1994 to address the needs of women in the restaurant industry, today has nearly 1,200 members in 50 states and eight countries.

In addition to the scholarship program, the IAWCR hosts an annual convention, sponsors a job bank, holds business and career seminars in regional locations and publishes an issue-oriented newsletter and membership directory.

The group's second annual convention is slated to be held at the New York Marriott East Side Hotel on Sunday, April 28, 1996.

Titled "Strategies for Success," the day-long conference will include such panel discussions as Media Magic; Dynamics of Promotion; How to Finance Your Business Dreams; Developing Your Network for Support; and Training Staff.

C-CAP to receive scholarship funds at Culinary All-Star celebration

PHILADELPHIA — The local chapter of Careers Through the Culinary Arts Program will be the beneficiary of a multicourse gourmet dinner to continue its high-school training programs.

Some of the distinctive dishes that will be served at C-CAP's Culinary All-Star Celebration on April 23, at the Philadelphia Marriott, are spiced roasted lobster eclair with an Asian icing; duck rillettes on toasted French bread; Shanghai ostrich; sea urchin with truffled bass; and fillet of venison with a sweet white bean mousseline.

The black-tie dinner will be hosted by Philippe Chin, chef-owner of Chanterelles, Richard Grausman, author and founder of C-Cap, and the Philadelphia Marriott. Its proceeds will help keep Philadelphia's C-CAP program thriving.

C-CAP is a nonprofit, national organization that teaches inner-city high-school students the basic professional skills needed to enter the foodservice industry.

The All-Star salute will combine the talents and signature styles of 14 of Philadelphia's most celebrated chefs with 14 culinary authorities.

Among those expected to participate are Claude Troisgrois, executive chef and owner of C.T., New York; Tim and Nina Zagat, publishers of the Zagat surveys; Michael M. Wei, chef-owner of Yangming, Philadelphia; Mark Miller, executive chef and owner of the Coyote Cafe, Santa Fe, N.M.; and Jacques Pepin, cookbook author and television cooking host.

A highlight of the evening will be the presentation of more than $150,000 in scholarships and other awards to Philadelphia C-CAP students who plan to further their formal culinary education after graduating from high school.

Tickets for the reception and dinner at $200. For information, call (212) 545-6767.

AWARDS AND HONORS

Brennan receives hospitality award

NEW ORLEANS — Ella Brennan has received the 1995 Lester E. Kabacoff Hospitality and Community Achievement Award from the New Orleans Metropolitan Convention and Visitors Bureau.

Brennan

Brennan, who pioneered the "jazz brunch," is one of four siblings who founded the award-winning Commander's Palace here. The restaurant is operated by the Commander's Palace Group, which also runs the Palace Cafe here and Third Coast and Brennan's in Houston.

The award recognizes those individuals who have made "an enormous contribution" to the hospitality industry and the New Orleans community.

The bureau also announced that the 1995 Hat's Off Award will be given to Joseph T. Katz.

Katz, who has organized many special events for the bureau, serves as an honorary member of its board of directors. He was the executive director of the Sugar Bowl for more than eight years and was general manager for two and a half years at the Rivergate Convention Center.

The award was established to honor a member who has dedicated time and energy to the advancement of the organization.

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